

Professional Line

PMA 6

60 cm built in oven

Antracite design

Electric multifunction oven Class A (6 functions)

120 minutes Cut Off minder

Cooling fan motor

Easy removable door

Removable inner door glass

Easy clean enamel

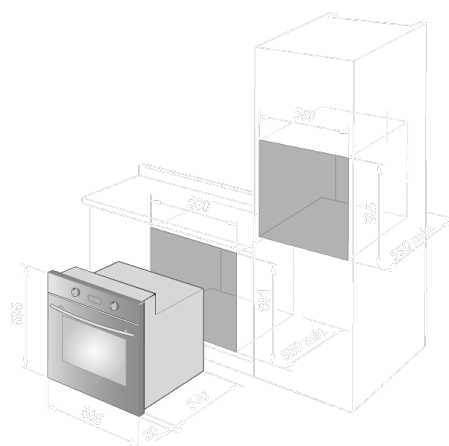
Single fulcrum door hinges

Temperature controlled by thermostat

Safety thermostat

Accessories: 1 shelf, 1 tray

Dimensions: H. 595 mm x W. 595 mm



FEATURES



Energy rating

De'Longhi cookers have been designed with special care for low Energy consumption. Innovative technologies and insulations allowed Energy consumption performances among the lowest available in the market.

FORNO PRINCIPALE



OVEN LIGHT

The light within the cavity allows to see and check food cooking



TRADITIONAL COOKING

The heat coming from the top and bottom heating elements makes this function ideal for cooking pizzas, cakes, roast of any type and greasy meats like duck and goose.



GRILL

Ideal for browning and grilling food that needs high temperatures on surfaces like veal and beef steaks, filet, hamburger and all vegetables.



DEFROSTING

Using the fan function only spreads air uniformly and evenly throughout the cavity to defrost quickly frozen food.



FAN GRILL

Using the fan cooking function together with the grill makes gratining and grilling faster, with a better heat distribution, leaving the surface of foods unburnt.



CONVENTION COOKING WITH FAN

Using the fan with top and bottom heating elements spreads heat uniformly inside the oven and is particularly suitable for foods demanding the same level of coking both inside and outside, like rollroasts, legroasts and fishes, also set on different levels.
